

**CLAIMS**

1. Food composition comprising a coating for obtaining  
a roasted appearance after cooking, said coating  
5 comprising at least the following components:

- (1) a source of pigments or colorants
- (2) a source of proteins.

10 2. Composition according to Claim 1, in which the  
pigments or colorants represent 5 to 20% of the weight of  
the coating.

3. Composition according to Claim 1 or Claim 2, in  
15 which the proteins represent 5 to 20% of the weight of  
the coating.

4. Composition according to one of Claims 1 to 3, also  
comprising one or more thickener(s), one or more  
20 binder(s) and one or more additive(s), flour and water.

5. Composition according to one of Claims 1 to 4,  
according to which the water content of the coating is  
similar to that of the product coated.

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6. Composition according to one of Claims 1 to 5,  
according to which the viscosity of the coating is  
similar to that of the product coated.

30 7. Composition according to one of Claims 1 to 6,  
according to which the product coated is a mixture of  
meat and/or of fish, of cereals and of water.

8. Process for preparing a food composition having a  
35 roasted appearance after cooking, consisting in coating a

food product with a coating, said coating comprising at least one source of pigment or colorant and a source of proteins.

5 9. Process for preparing a food composition having a roasted appearance after cooking, comprising a coating, characterized in that the minimum cooking temperature required to obtain a roasted appearance at the surface of the composition is the temperature at which the proteins of the coating coagulate.

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10. Process according to Claim 8, in which the cooking system is a hot air system, a steam system, a hot air and steam system, or a microwave system.